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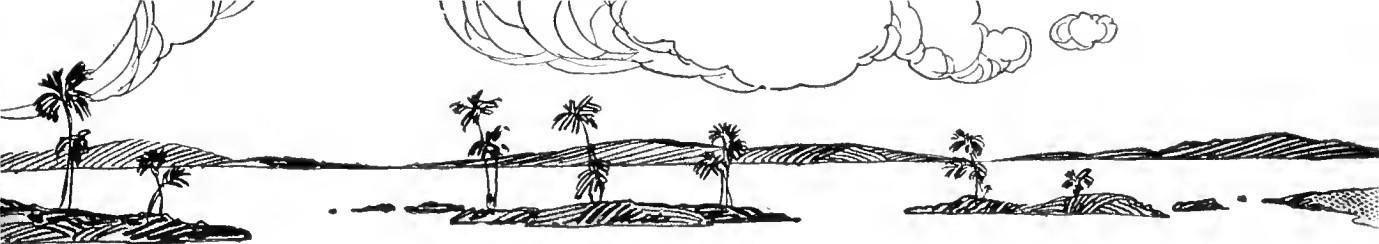
**Imprint**

16-47372-2

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HAWAII is a land of perpetual wonder, where some strange and beautiful scene, unknown before, confronts you at every turn.

Among the most beautiful sights of the Islands are the immense pineapple fields which are full of fascinating subtleties of tint and form. The long rows of pineapple plants are grayish green in color, the leaves sweeping away from the center of the plant in graceful arcs. These arching lines stretch as far as the eye can reach, making a wonderful perspective of tropic beauty.

The first sign of the pineapple is the appearance of a tiny crown which develops slowly into a miniature of the matured pineapple. Blue blossoms come out, a tiny flower at each eye, but these disappear while the fruit is still small. Pineapple fields are most beautiful when the crop is ready for harvesting, and heavy golden fruits top every plant. The perfume of a fully ripened pineapple cut in the field is of exquisite quality, unapproached by any other fruit odor.

To preserve this fragrance intact it must be imprisoned at once, so the great canneries of Hawaiian Pineapple are located as nearly as possible to the plantations. In this way ripe pineapple, the most delicious and one of the most wholesome of all fruits, can be brought to our tables in its fullest perfection at any season of the year.

(SECOND EDITION)

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Hawaiian Pineapple Packers' Association  
Honolulu, Hawaii

TX 813

P. 5 H.  
1914

# How We Serve Hawaiian Canned Pineapple

BY

Fannie Merritt Farmer

Christine Terhune Herrick

Alice Getchell Kirk

Marion Harris Neil

Sarah Pearson Stuart

Josephine Grenier

Janet McKenzie Hill

Anna W. Morrison

Lilian Dynevior Rice

Emma Paddock Telford

Marion Harland

Helen Louise Johnson

Marion Harris Neil

Sarah Tyson Rorer

Virginia Terhune Van de Water

Each of these authorities on cooking who has been good enough to contribute to the pages of this book has used Hawaiian Canned Pineapple and found it worthy of her recommendation. In securing the co-operation of these experts, the publishers consider that they have done their readers and themselves a great service and take this opportunity of thanking the contributors individually and collectively.

The recipes by Marion Harland, Mrs. Herrick, Miss Johnson, Mrs. Kirk, Miss Parloa, Mrs. Rorer and Mrs. Van de Water were originated especially for this book. Those furnished by Miss Farmer, Miss Grenier, Mrs. Hill, Miss Morrison, Miss Neil, Miss Rice, Mrs. Stuart and Mrs. Telford

are printed from well-known magazines with which these writers are or were connected and credit is given to both authors and magazines. When the author's name is not known, credit is given to the magazine.

Hawaiian Canned Pineapple is very different from other pineapple, in its beautiful golden color, in texture, in flavor, in ripeness, in digestive and tonic properties.

It is so much finer in every way because Hawaiian Pineapples are of the Smooth Cayenne variety ("the garden pine"), grown extra big, yellow, tender and luscious, in a sub-tropical climate, in a soil which exactly suits them; and especially because they are picked and properly canned on the very day they reach perfection.

Pineapples fully ripened on the plant contain over ten per cent. of pure sugar. Most of this is absorbed by the fruit during the final days of ripening and gives a flavor and tone to the fruit that green-cut pineapples ripened in the vessel hold, the refrigerator car and the storehouse can never get.

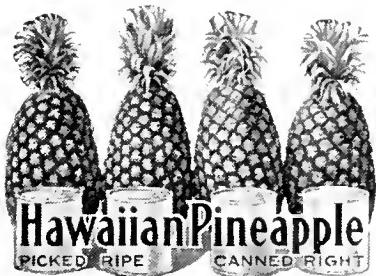
Canned Hawaiian Pineapple is picked at its best and packed immediately in a pure cane sugar syrup; retains all of its native deliciousness and cannot be injured on its way to your table because it is shipped in hermetically sealed

sanitary tins, while fresh pineapples bruise easily and seldom reach the housewife without the deterioration which comes from much handling.

Six minutes from the time a pineapple is delivered to the packing kitchen table it is pared, cored, sliced, and the hermetically sealed can is thoroughly sterilized. No human hand touches the fruit. Absolutely nothing is added except pure granulated sugar. Every process is accomplished by safe, modern, sanitary methods.

Regardless of its quality and the distance it has to come, Hawaiian Canned Pineapple is not expensive. It is so good and healthful and can be easily utilized in so many ways that it adds greatly to the comfort and joy of living.

Briefly, the advantages of Hawaiian Canned Pineapple over other canned pineapple and the finest fresh pineapples are these: It is a better variety than any which can be shipped satisfactorily; it has been ripened to full perfection on the plant; having no woody fiber (wood grows but poorly on the Islands) it cuts with a fork or spoon like a peach; it is more economical because there is no loss from bruising and no trouble or waste with skins and cores; it comes sliced, crushed or grated, in two or more qualities. The finest (usually labeled Extra) consists of selected perfect slices packed in very heavy cane sugar syrup. This quality costs no more than domestic fruits.



The pineapple is very much larger than the No. 2½ can

Other grades (usually labeled Standard) are packed from the same delicious, field-ripened pineapple, but the slices are not always evenly trimmed and the syrup is not so sweet, permitting a lower price.

These photographic reproductions (*see left hand marginal cut*) of four typical Hawaiian Pineapples, with a No. 2½ can in

front of each, show why there are two diameters of cans. The fruit is not the same diameter at all points and when the large ripe pineapple has been pared and cored by machinery, the peeled fruit is cut (*also by machinery*) into a cylinder in one of two sizes (*see right hand marginal cut*). This makes the Sliced Pineapple.

Large outside pieces of the best part of the fruit are left. These are put up as Crushed and Grated Pineapple in two ways: The cheapest in clear, unsweetened pineapple juice, the higher priced in pure cane sugar syrup.

Just a word about the Crushed and Grated. The Crushed is slightly coarser than the Grated, but they are practically interchangeable, so that whenever a recipe calls for one, the other may be used if your grocer has but one of these forms.

Let us illustrate and emphasize the advantage of opening a can around the sides directly under the cover. The old way in injured hands and [mutilated contents.]

(Continued on Page 24)

No. 10    No. 2½    No. 2  
Squat      Tall



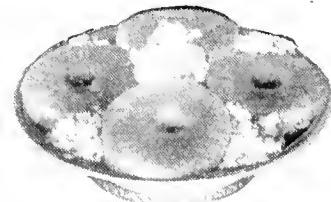
Can Sizes	Slice Diameter
No. 10-1 gal.	3⅛ inches
No. 2½	3⅜ inches
No. 2 Squat	3⅔ inches
No. 2 Tall	3⅓ inches

Crushed and Grated are packed in sizes Nos. 10, 2½ and 2 Tall

# *Recipes by Fannie Merritt Farmer*

*in Woman's Home Companion*

**LEMON JELLY** is far from the ordinary if a trick or two is played with it. To 2½ cupfuls of boiling water add 1 cupful of sugar and 4 cloves; again bring to the boiling point and boil 2 minutes. Remove from the range. Add 2 tablespoonfuls of granulated gelatine soaked in ½ cupful of cold water, and ½ cupful of lemon juice. Cover, and let stand until nearly cool. Strain half the mixture into a brick mold first dipped in cold water. To the remaining half add the white of 1 egg beaten until stiff, ½ cupful of canned sliced pineapple cut in pieces and ¼ of a cupful of raisins seeded and cut up. Fill the mold with the second mixture, and chill thoroughly. Remove from the mold and garnish with sections of candied cherries and slices of pineapple, cut in fancy shapes, as illustrated.—*Fannie Merritt Farmer*.



Pineapple and Rice Compote

**PINEAPPLE SOUFFLE**—Beat the yolks of 3 eggs slightly, add the grated rind and juice of one lemon, ½ cupful of sugar and a few grains of salt. Cook, stirring constantly, until the mixture thickens; then remove from the range, and add 2/3 of a cupful of shredded pineapple, and 1½ tablespoonfuls of granulated gelatine which has been soaked in 2 tablespoonfuls of cold water. When the mixture begins to thicken, beat ½ cupful of heavy cream and the whites of 3 eggs beaten until stiff. Turn into a mold first dipped in cold water, and chill. Remove from the mold, and serve with or without thin cream.

—*Fannie Merritt Farmer*.

**PINEAPPLE COMPOTE**—Wash 1 cupful of rice, cover with cold water, and let stand several hours. Put 1½ cupfuls of boiling water in the top of a double boiler, and add 1 teaspoonful of salt. Add gradually the drained rice, stirring with a silver fork, to prevent adhering to the boiler. Boil 5 minutes, cover, place over the under part of the double boiler, and steam until the rice has absorbed the water; then add from 1¼ to 1¾ cupfuls milk, and steam until the kernels are soft. The whole cooking process will take about forty-five minutes, but must depend on the age of the rice; again, the amount of liquid required depends upon the same thing. To the steamed rice add 2½ tablespoonfuls of sugar, 1½ tablespoonfuls of butter, a few grains of nutmeg, 2 egg-yolks slightly beaten and a little of the juice from the slices of canned pineapple. Mound rice on a compote, and arrange pineapple as shown in illustration.—*Fannie Merritt Farmer*.



Lemon Jelly with Pineapple

The most luscious sherbet was made from the new canned Hawaiian pineapple, as juicy and lively as the fresh fruit. The shredded (grated) variety was used.—*Good Housekeeping Experiment Station*.

Crushed or grated Hawaiian pineapple, right from the can, makes a fine sauce with meats.

# *Recipes by Josephine Grenier*

*in Harper's Bazar*

Hawaiian Canned Pineapple is delicious, even better than home made, and goes farther in cooking.—*Josephine Grenier.*

**PINEAPPLE AND ICE CREAM**—Take large fine slices of canned Hawaiian pineapple and arrange on a flat glass dish; on each one put a spoonful of ice cream or stiffly whipped cream sweetened and flavored, and top with a cherry. Serve well chilled. Illustrated.—*Josephine Grenier.*

**PINEAPPLE EGGNOG** (for an invalid)—Beat slightly 1 very fresh egg; add 2 tablespoonfuls of water and 2 of Hawaiian pineapple juice; strain over crushed ice, and sweeten to taste.—*Josephine Grenier.*

**PINE CONES**—With a fluted cookie-cutter cut some slices of stale cake into rounds; lay these on a flat dish, and on each one put a small pyramid of grated Hawaiian pineapple drained of juice, and press into shape with a knife. Put the juice from the can into a saucepan on the fire, and to 1 cupful add a teaspoonful of arrowroot (or cornstarch or confectioners' sugar) moistened with a little cold water; cook till it clears and thickens, and sweeten to taste; pour slowly from a spoon over the cones, coating them with a jelly; let them stand till cold and firm and then lift to another dish and serve. Pass with them cream, or custard, or fruit juice.—*Josephine Grenier.*

**PINEAPPLE SANDWICHES**—Cut from a stale loaf of cake some oblong slices, or buy small sponge-cakes and split them open; spread each piece with grated Hawaiian pineapple and press together; cover with powdered sugar and stick them full of blanched almonds; pass with these a very cold soft-boiled custard. Illustrated on page 5.—*Josephine Grenier.*

**PINEAPPLE SHERBET**—Boil 2 cups of water with 1 of sugar; dissolve a tablespoonful of gelatine in cold water and stir in the hot syrup; beat till cold; then add 4 well-beaten egg whites and the contents of a can of grated Hawaiian pineapple, with the juice of a lemon; freeze and serve in glasses.—*Josephine Grenier.*

**PINEAPPLE PARFAIT**—Beat stiff the yolks of 6 eggs and put into the double boiler; add slowly to this a cup of sugar boiled in a cup of water for 5 minutes. When the whole thickens so it will coat the spoon, beat till cold; add a pint of cream beaten very stiff, 2 cups of grated Hawaiian pineapple and the juice of a small lemon; pack in a mold; bury in ice and salt 5 hours.—*Josephine Grenier.*



*Ice Cream on Sliced Pineapple*

**PINEAPPLE CUP**—Put into a bowl the juice of 3 lemons, 2 oranges, a can of grated Hawaiian pineapple, and a cup of sugar. Let this stand an hour, then put through a fruit-press; add as much water—plain or effervescent—as you desire, and put into a large bowl with a block of ice; on top put sliced pineapple cut into small pieces.—*Josephine Grenier.*

## *Recipes by Marion Harland*

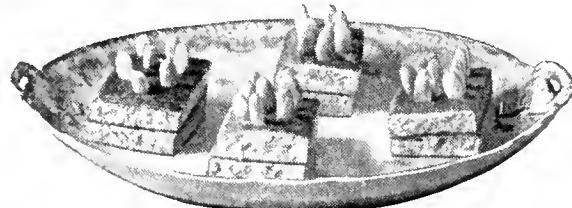
Hawaiian (canned) pineapple promises to drive out of the market the tough-fibered, comparatively sour fruit we have up to now known as pineapple. Let us rejoice and be exceedingly glad that the "most delicious of fruits" is decreasing in cost and increasing in goodness, while meat and cereals are on the steady (and sinful) rise.—*Marion Harland.*

**PINEAPPLE AND CHESTNUT CHARLOTTE**—Line a chilled glass dish with lady-fingers or slices of stale sponge cake. Lay thickly upon this small cubes of canned Hawaiian pineapple. Have at hand a generous cupful of boiled and cold Spanish chestnuts which you have rubbed through a sieve, or put through the vegetable press. Cover the pineapple with this, and upon the chestnut stratum scatter more pineapple. The upper layer should be chestnuts. Sugar lightly; add to the liquor from the can a glass of sherry, and pour around the edges of the mass that it may soak into the cake. The deliciousness and the appearance of this dessert are improved by heaping whipped cream, or sweetened meringue over all. Serve ice-cold.—*Marion Harland.*

**JELLIED PINEAPPLE**—Drain the liquor from a can of Hawaiian pineapple, and heat to a boil—strain through a jelly bag and stir into it half a box of gelatine which was soaked for 3 hours in water enough to cover it. Return to the fire and when it is heated through and the gelatine dissolved, cool until barely lukewarm. Put a layer of pineapple in a glass bowl; pour in enough of the jelly to cover it well and set on the ice to stiffen. Keep the jelly liquid by setting in a bowl of lukewarm water. When the first layer will bear the weight of more fruit, put on the second, cover with jelly and proceed as before until the ingredients are used up. Serve in the bowl. Several hours on the ice will be required to make it firm.—*Marion Harland.*

**STRAWBERRIES AND PINEAPPLE** mixed make a delightful change for a few meals, particularly as a sauce for a plain steamed pudding. To a can of crushed Hawaiian pineapple add twice as much strawberries. Fill jars with this mixture. Cover to overflowing with a syrup made of twice as much sugar as water, put on covers, put in boiler with water coming 2/3 up the jars, and let cook 1/2 hour. Remove jars, screw on tops and cool slowly.—*Good Housekeeping.*

**PINEAPPLE PIE**—Beat 1/2 cupful butter, 1 cupful sugar and yolks of 3 eggs to a cream. Add 1 can grated or crushed Hawaiian pineapple. Dissolve 1 tablespoonful cornstarch in a cup of sweet cream and add to the pineapple. Mix thoroughly. Beat the whites of the eggs until stiff and fold in lightly. Have ready a pie tin lined with crust. Fill with the pineapple mixture and bake in a moderate oven. Serve cold.—*Pictorial Review.*



*Hawaiian Pineapple Sandwiches*

## *Recipes by Marion Harland*

**PINEAPPLE SYLLABUB**—Drain the liquor from a can of grated Hawaiian pineapple, and let the pulp drain for 10 minutes or more. Whip a cupful of fresh, rich cream stiff and mix with the minced fruit, lightly tossing up with a silver fork into a conical heap. Fruit and cream should be ice-cold and the bowl in which they are heaped chilled. Do not touch with the hands and work swiftly. Have ready a handful of peach, or other pointed leaves, and set about the base of the cone. Stick smaller leaves in the top, and serve. The cream will be firmer and hold the shape better if you beat into it  $\frac{1}{4}$  as much stiff meringue. Serve with sponge cake.—*Marion Harland.*

**PINEAPPLE PATTIES**—After draining juice from a can of grated Hawaiian pineapple, add sugar to taste and a spoonful of butter. Set over the fire in a porcelain vessel and simmer from 8 to 10 minutes. This filling is rich amber in color, and delectable in odor and taste. Have ready a number of pastry shells lightly browned. Arrange them in a broad baking-pan and fill to overflowing with the conserve. Put into the oven and bake until a film forms upon the pineapple. Ten minutes should suffice. Eat cold.—*Marion Harland.*

**PINEAPPLE SHORTCAKE**—Cut Hawaiian canned pineapple in small cubes and stew with a cup of sugar. When cool put on the ice so it will become very cold. Strain off the juice to use in a pudding sauce, and add whipped cream to the fruit. Pile between and on top of the cakes and decorate with a red cherry or berry.—*Good Housekeeping.*

**FOAMY PUDDING SAUCE**—Beat  $\frac{1}{4}$  of a cup of butter to a cream; add gradually  $\frac{1}{2}$  cupful sugar and beat until smooth and light. Add the whites of 2 eggs, unbeaten, one at a time, beating after each is added until the mixture is very light. When ready to serve put the mixture over hot water; add  $\frac{1}{2}$  cup of boiling water and 1 cup of grated Hawaiian pineapple, with or without one tablespoonful of sherry. Stir until the sauce foams throughout, then serve hot at once.—*Helen Louise Johnson.*

**RICHELIEU SAUCE**—Boil a cupful of sugar with a cupful of water for 5 minutes. Add a teaspoonful of cornstarch moistened with a little water. Cook until clear, remove from fire. Add  $\frac{1}{2}$  cupful of grated Hawaiian pineapple and a tablespoonful of maraschino. Mix well and when ready to serve stir in 2 tablespoonfuls of chopped maraschino cherries.—*Helen Louise Johnson.*

**MARSHMALLOW AND PINEAPPLE DAINTY**—Whip 1 cupful of thick cream, then add  $\frac{1}{2}$  pound of marshmallows cut in quarters, and 1 can of pineapple cut in small pieces. Mix and serve in dainty glasses.—*The People's Home Journal.* (Tested by Marion Harris Neil.)

**PINEAPPLE AND SAGO PUDDING**—Put 1 cup fine sago into a saucepan, add 3 cups water; boil and stir until clear, then add the strained juice of 1 lemon,  $\frac{1}{2}$  cupful of sugar, and 1 cup sweetened grated pineapple. Turn out, cool and serve with whipped cream.—*The People's Home Journal.* (Tested by Marion Harris Neil.)



Individual  
Pineapple  
Syllabub.  
See page 16.

## *Recipes by Christine Terhune Herrick*

**FRUIT DESSERTS** in warm weather, and even quite late into the autumn, are a simple matter to plan two or three times a week. How late into the season do you preserve this habit? As soon as fruits become a little scarce do you drop back into the routine of puddings and pies and the like, and make up your mind that fruits are out of the question until springtime? Don't do this.

Canned fruits there are plenty on the market, but few of them hold their natural flavor. Hawaiian canned pineapple does, however, and should be better known. Pineapple comes from two sections of our country—from Florida and from Hawaii. The Hawaiian pineapple is canned where it is grown, and so can be picked perfectly ripe and holds the flavor of the mature fruit. If you have never eaten it, try it either as it comes from the can with the taste of the freshly picked pineapple, or else combine it with other fruit, as in a fruit salad, or what is known as MARYLAND AMBROSIA. In this are mingled lobes of oranges, slices of banana, dice of pineapple, a few Malaga grapes, and a handful of nuts. The juice from the different fruits may be increased by the addition of sugar a short time before the dish is served, or by a little wine, if you use this. Have the ingredients ice-cold, and just before sending them to the table heap whipped cream on the top.

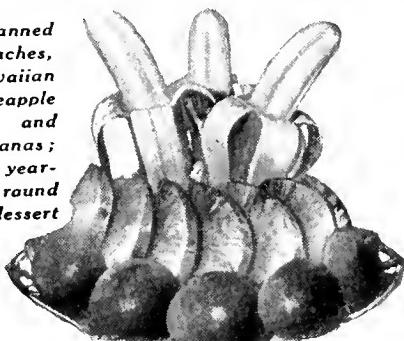
The pineapple is no less valuable prepared in other ways. Take the slice as it comes from the can and dip it into a good frying batter. Turning the slice in flour first makes the batter stick better. Then drop the coated slice into the boiling fat in your deep frying kettle and brown it delicately, and you have a delicious PINEAPPLE FRITTER to sprinkle with powdered sugar and serve as a dessert.

The shredded (grated) pineapple to which I have referred is better for PINEAPPLE SHORTCAKES than that which comes in slices. It may be mixed like any other shortcake—either as biscuit dough or as a plain cake baked in layers, using the shredded or crushed, or the sliced pineapple cut into dice, for a layer between the thicknesses of biscuit dough or of cake. Or when you are making up a batch of pies save enough pastry

to shape into patties or rings for PINEAPPLE TARTS. Fill these with the Hawaiian pineapple cut into small cubes, either sprinkled with sugar or in a syrup made by cooking down the liquid from the can with added sugar, to a thick, rich sauce. Put a little whipped cream on each tart or patty if you wish a really elegant dessert.

Pineapples are as valuable an item of the diet as oranges, and in some respects possess greater merits. The use of the juice in cases of throat troubles has long been known, but the discovery is comparatively recent that the same juice is so potent an aid to digestion that it is employed as a component part of certain pre-digested foods. Let this be laid to heart by those who, having eaten the pineapple picked green, and therefore tough, have declared it a hard morsel for the stomach.—*Christine Terhune Herrick.*

Canned  
Peaches,  
Hawaiian  
Pineapple  
and  
Bananas;  
the year-  
round  
dessert



*Just a Dish of Fruit*

## *Recipes by Christine Terhune Herrick*

**PINEAPPLE SNOW PUDDING**—Soak half a package of gelatine 1 hour in a cupful of cold water; then stir in  $1\frac{1}{2}$  cups of sugar, the juice of a lemon and a large cupful of boiling water. Let the gelatine dissolve, strain the mixture and put it aside to cool. When quite cold beat the whites of 3 eggs to a stiff froth and into them beat the mixture, a spoonful at a time. Fully half an hour will be required to whip it all properly. When all is stiff put into the pudding a cupful of crushed Hawaiian pineapple drained as dry as possible. Turn the pudding into a mold and set on the ice. For SAUCE you may either cook the pineapple liquid to a syrup, adding to it another cupful of crushed pineapple, and pour this around the mold when it is stiff enough to turn out on a dish; or you may make a custard of a pint of milk, the yolks of the 3 eggs and  $\frac{1}{2}$  cup of sugar; cook together in a double boiler until smooth and thick, set aside to become cold before you pour it around the form of pudding which should be turned out on halved slices of pineapple. In any case have all ice cold. Illustrated.—*Christine Terhune Herrick.*

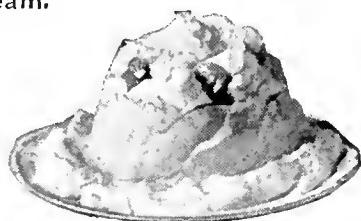
**PINEAPPLE LAYERS**—Strew over a can of grated Hawaiian pineapple  $\frac{1}{2}$  cupful of granulated sugar and set it in the ice-box. At the end of an hour drain the juice from the pulp and put them aside in separate vessels. Cover the bottom of a glass fruit dish or china pudding dish with a layer of sponge cake and moisten this with a little of the pineapple juice. Spread this with part of the pineapple pulp. Put another layer of the moistened cake and another of pineapple and continue until the dish is filled. Make a meringue of the whites of 2 eggs beaten light with a tablespoonful of sugar, spread this over the top of the pineapple and set in the oven just long enough to brown the meringue delicately. Let this become cold before serving and pass with a pitcher of cream or custard.—*Christine Terhune Herrick.*

**PINEAPPLE CUSTARD**—Beat the yolks of 5 eggs stiff and add to them  $\frac{1}{2}$  cup of sugar and a can of grated Hawaiian pineapple. Have ready either one good sized mold with plain sides, wet with cold water or several small timbale cups, and fill with the pineapple mixture. Set in a pan of warm water, cover, put in the oven and bake steadily but not too fast, until the custard is set. Be careful that it cooks only to firmness and not long enough for the custard to break. Set aside until cold, turn out on a flat dish and surround with whipped cream.

—*Christine Terhune Herrick.*

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**HARD SAUCE WITH PINEAPPLE**—Beat 4 tablespoonfuls of butter with  $\frac{1}{2}$  cupful sugar until the mixture is white and light. Add a teaspoonful of vanilla and a cup of grated Hawaiian pineapple. Mix well, and chill before serving. The success of a hard sauce depends upon thorough beating. It should be creamy, light and smooth.—*Helen Louise Johnson.*



*Hawaiian Pineapple Snow  
Pudding*

# *Recipes by Janet McKenzie Hill*

*in The Boston Cooking School Magazine*

**PINEAPPLE BAVAROISE**—Line a mold holding  $1\frac{1}{4}$  quarts with slices of canned pineapple, split evenly in halves (to make the slices half the thickness of the original). Soften  $\frac{1}{4}$  package of gelatine in  $\frac{1}{4}$  cupful of cold water and dissolve by setting the dish in hot water. To the gelatine add a cupful of canned Hawaiian grated pineapple, the juice of a lemon and  $\frac{1}{2}$  cupful, generous measure, of sugar. Stir (over ice water) until the mixture begins to thicken, then fold in  $1\frac{1}{2}$  cupfuls of double cream, beaten solid. When the mixture will hold its shape, turn into the lined mold, leaving the mixture smooth on top. When chilled and molded, garnish with the other  $\frac{1}{2}$  cupful of cream and 2 tablespoonfuls of sugar, beaten firm, and candied or maraschino cherries. This cream is easily prepared and makes a very showy dish, one appropriate for any occasion, In the place of ice cream. Illustrated.—*Janet McKenzie Hill.*

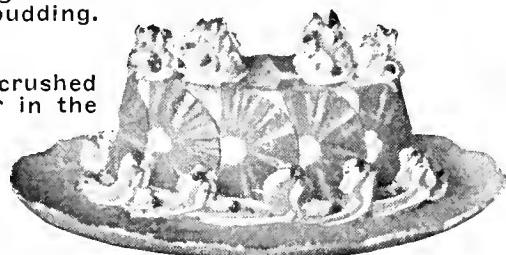
## **ORANGE AND PINEAPPLE SALPICON IN ORANGE SHELLS, DAISY FASHION**—

Cut a slice from the stem end of an orange and remove the pulp in as neat pieces as possible; reserve these with the juice. With the cover of a tin spice box and a plain pastry tube score two rounds, one inside the other, on each of the four sides of the orange. Remove the rings of rind between the two scorings, cut the edges in points and return each to its proper place, white side out. In scoring and removing the rings of skin and, also, in taking out the pulp, be careful and not cut too deep or the shell will not hold the liquid. Cut slices of Hawaiian canned pineapple in cubes; add the liquid from the can and mix with the orange pulp and juice, and use to fill the shell. Use one for each service for a first course at luncheon, served on small plates covered with paper doilies.—*Janet McKenzie Hill.*

**PINEAPPLE PUDDING**—1 pint of heavy cream,  $\frac{3}{4}$  cupfuls of pulverized sugar,  $\frac{1}{2}$  box of gelatine, a large can of pineapple, preferably shredded (grated or crushed), a shredded orange, whites of 3 eggs. Put the gelatine to soak in sufficient water to make with the gelatine  $\frac{3}{4}$  of a cupful. When soft, melt by setting in a vessel of hot water. Whip the cream, fold in the sugar and fruit, add the gelatine whipped light. This recipe will make 2 quarts of pudding.

—*Janet McKenzie Hill.*

**HOT PINEAPPLE SOUFFLE**—Scald a can of crushed or grated Hawaiian pineapple and a cup of water in the blazer; stir in half a cup of any quick-cooking tapioca, cover and let cook over hot water until the tapioca is transparent, then stir in  $\frac{1}{2}$  cup sugar and fold in the whites of 2 or 3 eggs beaten dry. Let stand, covered, until the egg is "set." Serve hot with sugar and cream.—*Janet McKenzie Hill.*



*Hawaiian Pineapple Bavaroise*

## Recipes by Helen Louise Johnson



Hawaiian  
Pineapple Ice

**PINEAPPLE ICE**—Boil 1 cup of water with 1 of sugar until the syrup spins a delicate thread. Add the juice of 2 lemons, 2 cups of cold water and 1 can of grated Hawaiian pineapple. Freeze to a mush using equal quantities of ice and salt for the freezing. Serve in glasses. Illustrated.—*Helen Louise Johnson*.

**HAWAIIAN CUSTARD**—Spread slices of stale cake or cottage pudding thickly with grated Hawaiian Pineapple. Put each slice in the individual dish in which it is to be served, and cover with cold boiled custard. Or,

Cut slices of stale cake with a round cutter. Place on each a slice of the sliced Hawaiian Pineapple drained from its own liquor and soaked in sherry. Cover with cold boiled custard and serve. Or,

The slices of cake may be moistened with sherry and the sliced Hawaiian pineapple cut into pieces and piled on the cake. Then the custard, to which has been added some of the pineapple juice from the can, may be served around the cake. Or,

The cake may be moistened with maraschino, a slice of Hawaiian pineapple placed on top, garnished with maraschino cherries and a custard of the pineapple juice slightly thickened with arrowroot (teaspoonful to a cupful of liquor), poured over them.—*Helen Louise Johnson*.

**CHARLOTTE RUSSE WITH A SALPICON OF FRUIT**—Cover  $\frac{1}{4}$  package of gelatine with  $\frac{1}{4}$  cupful of cold water and let stand for  $\frac{1}{2}$  hour; dissolve over hot water. Scald 1 cupful of milk, add 1 cupful of granulated sugar, stir until it is dissolved and the milk looks blue. Beat 1 egg very light, add the milk to it, then return the mixture to the double boiler and cook for 1 minute. Take from the fire, add the dissolved gelatine and a tablespoonful of pineapple juice, flavor with a teaspoonful of vanilla and put away to cool. Whip a pint of double cream to a stiff froth. Add to the cooled custard; turn into a mold previously wet with cold water and stand in a cold place to harden. When ready to serve turn the charlotte from the mold. Garnish with cubes of the sliced Hawaiian pineapple and maraschino cherries. Cover the top of the charlotte with grated stale macaroons. Or, the mold may be lined with lady fingers and strips of sliced pineapple, and the cherries and chopped nuts put on the top after the charlotte has been turned out. If PINEAPPLE CHARLOTTE is desired use the same recipe with  $\frac{1}{2}$  package of gelatine,  $\frac{1}{2}$  cupful of sugar and a cupful of grated Hawaiian pineapple.—*Helen Louise Johnson*.

**CELERY, PINEAPPLE AND NUT SALAD**—Cut the slices from a can of sliced Hawaiian pineapple in small cubes. Cut an equal quantity of tender celery into small pieces. Sprinkle with lemon juice and stand in a cool place until chilled. Add  $\frac{1}{4}$  of a cup of blanched and chopped almonds, or pistachio nuts, to a cupful of mayonnaise dressing and use sufficient dressing to thoroughly mix with the celery and pineapple. Serve on lettuce leaves and garnish if desired with more chopped nuts.—*Helen Louise Johnson*.

**PINEAPPLE AND PIMENTO SALAD**—Drain sliced Hawaiian pineapple from its liquor and cut into cubes. Mix with a cream mayonnaise dressing, arrange on lettuce leaves and garnish with strips of pimentos.—*Helen Louise Johnson*.

## *Recipes by Helen Louise Johnson*

**PINEAPPLE AND GRAPEFRUIT SALAD** — Cut sliced Hawaiian pineapple into cubes and mix carefully with sections of grapefruit pulp. Mix with thick cream mayonnaise dressing, put on lettuce leaves and sprinkle thickly with very finely chopped nuts.—*Helen Louise Johnson.*

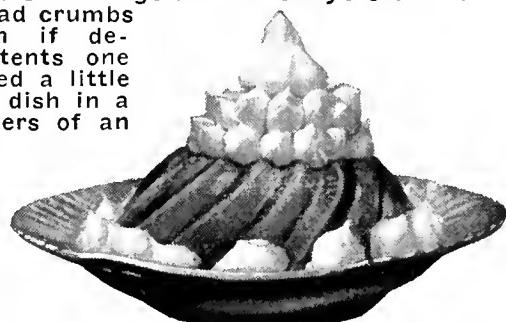
**JELLIES** — To be perfect a jelly should be transparent, brilliant and only stiff enough to just hold its form, not solid. In general, two ounces of gelatine (the amount supposed to be in every package) will jelly 2 quarts of liquid, but this must be proved by trial, not only of the gelatine but the kinds of liquid. Remember it takes proportionately more gelatine and more time in hot than in cold weather. Gelatine should soak in cold water and be dissolved over hot; never heated to boiling point, as this renders it sticky and develops unpleasant flavor and odor. To keep fruit from settling put into the mold a little at a time, adding more as the jelly stiffens. Following are

**SEVEN VARIETIES**—With skill in combining different flavors and colors a great variety of jellies can be made with both the grated and sliced Hawaiian pineapple. The jelly may be molded in a border mold and cubes of the sliced pineapple heaped in the center; or a charlotte russe molded in the border mold and pineapple jelly heaped in the center; or a pineapple jelly molded in the border mold, and the center filled with a delicate wine jelly. The jelly may be used as a border and the center filled with fruit—sliced Hawaiian pineapple, mixed with strawberries, cherries or raspberries. Peaches and pineapple may be used with whipped cream. Baked rhubarb cut into inch pieces, or stewed figs mix well with Hawaiian pineapple.—*Helen Louise Johnson.*

**PINEAPPLE PIE**—Line a ten-inch pie plate with any good pastry crust and fill with a can of crushed or grated Hawaiian pineapple to which has been added a full cup of sugar and a teaspoonful of cornstarch moistened in water.—*Helen Louise Johnson.*

**BROWN BETTY**—Take a can of the sliced Hawaiian pineapple, and drain the fruit from the syrup. Cut into pieces. In a quart pudding dish arrange alternate layers of the pineapple and bread crumbs; season each layer of bread crumbs with bits of butter and a pinch of cinnamon if desired. When the dish is full pour over the contents one cupful of the pineapple juice to which has been added a little lemon juice. Cover the top with crumbs. Place the dish in a pan containing hot water, and bake for three-quarters of an hour. Serve with cream or any sauce, or grated canned Hawaiian pineapple may be used with an addition of finely chopped almonds, making a delicious pudding.

Or, stale cake or slices of buttered bread may be used in place of the bread crumbs, adding a little sherry to the pineapple juice and baking for not more than 30 minutes. Cream or a creamy sauce should be served with this.—*Helen Louise Johnson.*



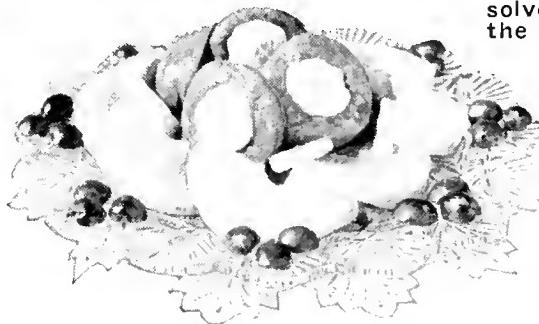
*Pineapple Slices with Whipped Cream—An easy dessert*

## *Recipes by Alice Getchell Kirk*

**PINEAPPLE VICTORIA CREAM**—Put  $\frac{1}{2}$  cupful Cassava tapioca into a saucepan with sufficient cold water to soften. Let stand 5 or 10 minutes. Pour in  $1\frac{1}{2}$  cupfuls of boiling water, and set over the fire, stirring constantly; if it thickens too much before clearing add a little more boiling water—it is done when it is clear and transparent. Remove from the fire, add  $\frac{1}{2}$  lb. sugar and 1 can grated pineapple less  $\frac{1}{2}$  cupful of the juice, which can be reserved for sauces, punch or lemonade. Mix the pineapple well with the tapioca and add juice of half a lemon. Beat whites of eggs stiff ( $\frac{1}{2}$  cup), then cut and fold them in until all are well mixed lightly together. Turn into an attractive serving dish and put into the refrigerator or a cool place until ready for use. Serve with plain cream. All measurements level unless otherwise stated.—*Alice Getchell Kirk.*

**HAWAIIAN PINEAPPLE PACKERS' ASSOCIATION PUNCH**—Add 2 cupfuls granulated sugar to 3 cupfuls of boiling water, stir until dissolved, boil five minutes and cool. Put 2 tablespoonfuls Ceylon tea into a pitcher and pour over a quart of boiling water, cover and let stand 15 minutes. Strain this into the cooled syrup. Now add a can of grated Hawaiian pineapple; also the juices of 6 lemons and 5 oranges, 1 pint fruit juice and a quart of any fresh berries which are suitable with the pineapple, such as strawberries, cherries or raspberries. Into the bottom of the punch bowl, put  $\frac{1}{2}$  pint of crushed and bruised mint leaves, a nice block of ice, with the cold fruits and juices, etc., and Apollinaris water. Fruits are much better if prepared the day before (except the fresh berries), covered and set in a cold place. This amount will serve 25 people. All measurements level unless otherwise stated.—*Alice Getchell Kirk.*

**JELLY A LA RUSSE**—Cover  $\frac{1}{2}$  package of gelatine with  $\frac{1}{2}$  cup of cold water and let stand  $\frac{1}{2}$  hour. Add a cup of boiling water and stir until the gelatine is dissolved. Add a cupful of sugar and when dissolved strain the liquid into a bowl. Add a cupful of grated Hawaiian pineapple, the juice of an orange and of half a lemon. When cool color a delicate green or pink, turn into a mold previously wet with cold water and let stand until formed before serving. No attempt should be made to make a jelly of this character turn out perfectly molded. It should break or shiver into small cubes in the glass dish in which it should be served.—*Helen Louise Johnson.*

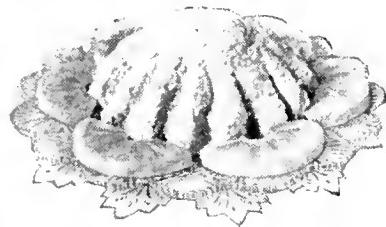


*Fruit Salad of Hawaiian Canned Pineapple, Apricots, Prunes, Cherries and Whipped Cream, with a dressing of syrups boiled down and flavored with lemon juice and sherry wine.—Mrs. Stuart.*

**PINEAPPLE SHORTCAKE**—Make a rich biscuit slightly sweetened and bake in two parts or a round cake fully an inch thick. If the latter, split while hot and butter. For the filling use crushed Hawaiian canned pineapple. Before filling, drain off the surplus juice and use it with whipped cream as a sauce.—*Emma Paddock Telford.*

# *Recipes by Anna W. Morrison*

*in The Ladies' World*



**SPONGE PINEAPPLE PUDDING**—Put stale sponge cake in a pint mold or bowl, pouring over it as much thick pineapple juice as will moisten the cake; set in a cool place until serving time, then invert onto a dish and tap the bowl hard enough to allow the cake to slip out unbroken. Arrange sliced or grated Hawaiian pineapple around it. Ill-illustrated.—*Anna W. Morrison.*

**FRUIT FLEECE**—To one quart of boiling water add  $\frac{1}{4}$  pint sugar, 2 tablespoonfuls strained apple sauce juice, grated rind of  $\frac{1}{2}$  a lemon; boil the mixture down to 1 pint and into this stir a rounding tablespoonful cornstarch wet with 2 tablespoonfuls cold water; boil until clear, then add a teaspoonful of butter and pour while hot on the stiffly beaten whites of 2 eggs, beating constantly. Have ready any left-over fruit—berries, cherries, or larger fruit cut into small pieces; wet cups with cold water, drain and put the corn-starch mixture and fruits in layers and let all become cold before removing from the cups. Serve with sweetened flavored milk or a vanilla flavored custard.—*Anna W. Morrison.*

**GRATED PINEAPPLE OMELET**—Beat 4 eggs without separating until they are light; add 4 tablespoonfuls of water and just a suspicion of salt. Put a tablespoonful of butter in an omelet pan; when melted turn in the eggs. Have ready grated Hawaiian canned pineapple, and so soon as the omelet is "set" fold in some pineapple, turn in a heated dish and pour the remaining pineapple over.—*Anna W. Morrison.*

**FRUIT COMPOTE**—Allow a halved canned peach for each guest and arrange in the center of a dish, placing a slice of banana in each center, after dipping each slice in lemon juice. Arrange halved sliced pineapple overlapping each other about the peaches, and outside of this layer place canned cherries or halved seeded Malaga grapes. Simmer a pint of the peach, pineapple and cherry juice until like strained honey; add a little lemon juice to give zest; when it cools pour over the fruit and let all stand to become chilled before serving.—*Anna W. Morrison.*

**UNEXPECTED COMPANY SALAD**—Drain the juice from a can of sliced Hawaiian pineapple and peaches; lay the slices on individual plates and set halved peaches on top of the pineapple, placing a pitted stewed prune or several sour cherries in the pit cavity of the peaches, and pour over each slice the dressing. A bit of whipped cream can top each salad before serving. Use the following dressing or see page 20.—*Anna W. Morrison.*

**FRENCH FRUIT DRESSING**—Mix 4 tablespoons olive oil,  $\frac{1}{2}$  teaspoon salt, dash of pepper, 1 tablespoon lemon juice or vinegar and 1 of sour cherry juice.—*Anna W. Morrison.*

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Every recipe in this book was made with canned Hawaiian pineapple. Do not expect to get the same satisfactory results with fresh or other canned pineapple.

# *Recipes by Marion Harris Neil*

*in Table Talk*

Canned Hawaiian pineapple has the delicious flavor that everybody likes, and with it a texture as tender and delicate as that of a peach.—*Marion Harris Neil, M.C.A.*

**PINEAPPLE GATEAU**—A can of sliced Hawaiian pineapple, 1 stale sponge cake,  $\frac{1}{2}$  pint of whipping cream, a heaping tablespoonful of sugar,  $\frac{1}{2}$  glass of sherry wine, 2 ounces of angelica and 2 ounces of glacé cherries. Cut each slice of Hawaiian Pineapple in half and place on dish to form a round—there should be a little space between each piece—on these lay pieces of cake, arrange the cake over the space between the slices of pineapple. The cake should be cut into pieces the same size and thickness as those of the pineapple. Build up the gateau until all the cake and pineapple are used. Whip the cream stiffly, add the sugar and flavor it with the sherry wine. Pour all over the gateau some Hawaiian pineapple juice flavored with a little of the wine. Fill in the center with the cream, heaping it up on the top. Cut the angelica into fancy pieces, arrange them on the cream and stick the cherries in the spaces between the pieces of cake. It is a very delicious and handsome dish and will serve eight or nine people. Illustrated.—*Marion Harris Neil*.

**SLICED PINEAPPLE WITH OTHER FRUITS**—Pile the slices of a can of Hawaiian pineapple in a pretty dish. Mix together 2 sliced oranges, 2 tablespoonfuls of the pineapple juice, 2 sliced and chopped apples, 12 maraschino cherries cut in halves and some chopped angelica. Pile some of this mixture on the top of the pineapple and place the remainder round the base. Make a syrup with half a cupful of the juice, the rind and strained juice of a lemon, and 3 tablespoonfuls of sugar. Boil gently 10 minutes, cool and pour over the chopped fruit. Serve very cold.—*Marion Harris Neil*.



*Hawaiian Pineapple Gateau*

**PINEAPPLE SYLLABUB**—Beat up the whites of 3 eggs stiffly, add gradually 2 tablespoonfuls of sugar and a teaspoonful of vanilla extract. Whip up 2 cupfuls of thick cream to a stiff froth and fold in, a spoonful at a time, the eggs and sugar. Add gradually one can of grated Hawaiian pineapple. Chill and serve in punch glasses. Illustrated on page 8.—*Marion Harris Neil*.

**PINEAPPLE FRITTERS**—Beat up an egg in a basin, sift in a cupful of flour, gradually add  $\frac{1}{2}$  cupful of milk,  $\frac{1}{4}$  teaspoonful salt, and a teaspoonful of Rae's Olive Oil. Mix till smooth and glossy. Allow to stand in a cool place for an hour, then add a teaspoonful of baking powder. Dip one slice of pineapple at a time, drop into smoking hot fat, fry for a few minutes, then drain. Serve hot with sifted sugar.—*Marion Harris Neil*.

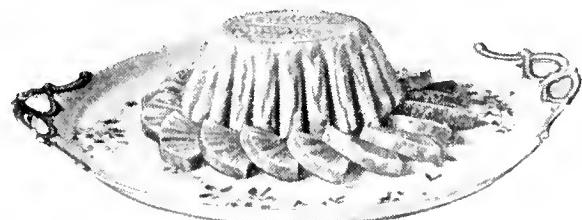
## *Recipes by Maria Parloa*

"You may quote from me, if you wish, the three lines at the bottom of page 87 of my **KITCHEN COMPANION.**"—*Maria Parloa.*

This permission came in a letter from Miss Parloa along with the recipes which follow. The quotation reads thus: "When buying canned goods of any kind, always try to get those which have been put up near where the fruit or vegetable is found in its best state." These recipes are especially valuable because they were probably the last dishes originated and tested by Miss Parloa, whose sudden death in October, 1909, must be regretted by all who are fond of good things to eat.

**PINEAPPLE AND RICE PUDDING OR TAPIOCA**—Wash  $\frac{1}{2}$  cupful rice in several waters, then put it in the double boiler with  $2\frac{1}{2}$  cupfuls milk and  $\frac{1}{2}$  teaspoonful salt and cook it two hours. At the end of one hour stir in lightly with a fork one slice of canned Hawaiian pineapple, cut very fine. At the end of 2 hours rinse a charlotte mold or a bowl in cold water and pack the pudding in it. Let stand about 10 minutes, then turn out on a flat dish and garnish the base with pineapple. To prepare the pineapple for garnishing cut the slices in halves and spread them on a large plate. Sprinkle 3 tablespoonfuls of granulated sugar over the fruit and cook in a moderate oven for half an hour. Serve the pudding with a hot pineapple sauce, made the same as "Pineapple Sauce" for "Pineapple Pudding." (See page 18.) Tapioca may be used instead of rice. Illustrated.—*Maria Parloa.*

**PINEAPPLE CHARLOTTE**—Soak  $\frac{1}{2}$  package gelatine in  $\frac{3}{4}$  cupful cold water for several hours, then place the bowl in a pan of boiling water, and stir frequently while the gelatine is dissolving. Turn a can of crushed Hawaiian pineapple into a large bowl and add  $1\frac{1}{2}$  cupfuls sugar and juice of 2 lemons. Now stir in the dissolved gelatine and the whites of 2 eggs. Place the bowl in a pan of ice water and stir the mixture frequently. When it begins to thicken beat with a whisk until light and frothy. Turn into a mold that has been lined with lady-fingers or strips of sponge cake. Set on ice to harden. At serving time, turn out on a flat dish. Serve with whipped cream or CUSTARD SAUCE made by beating together 3 large tablespoonfuls of sugar, whites and yolks of 3 eggs and  $\frac{1}{8}$  teaspoonful of salt. Add  $\frac{1}{2}$  cupful of cold milk. Heat  $2\frac{1}{2}$  cupfuls milk to the boiling point in the double boiler. Pour the boiling milk on the egg mixture. Stir well and return to the boiler. Cook over boiling water, stirring all the time, until the custard begins to coat the spoon. It will take about 5 minutes. Take from the fire instantly and pour into the bowl. Place the bowl in cold water and stir frequently until cold. Add flavor, half a teaspoonful of bitter almond or 1 teaspoonful vanilla.—*Maria Parloa.*



*Pineapple Tapioca  
or Pineapple Rice Pudding*

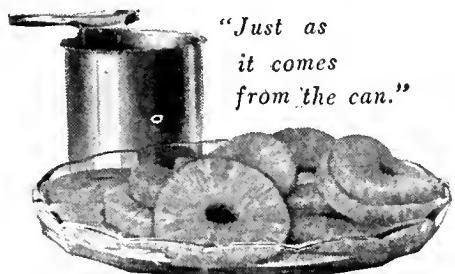
## *Recipes by Maria Parloa*

**PINEAPPLE PUDDING, STEAMED OR BAKED**—Turn can crushed Hawaiian pineapple into a strainer. Put 1½ cupfuls unsifted flour, 1½ tablespoonfuls sugar, ½ teaspoonful salt and 1½ teaspoonfuls baking powder together and rub through the sieve; Rub 1½ tablespoonfuls butter into the dry ingredients. Now add ¾ cupful sweet milk and beat well. Butter and then flour nine little earthen cups. Put a tablespoonful of the batter in each cup, and draw to the sides. Fill the wells with the solid pineapple, saving the juice for the sauce, then cover with the remainder of the batter. Place the cups in a steamer and cook for ½ hour over rapidly boiling water. Turn out on a warm dish and serve with pineapple sauce. These puddings may be baked half an hour, but they are more delicate when steamed. **PINEAPPLE SAUCE**—Mix together ½ cupful of sugar and 1 tablespoonful of flour. Pour on this 1 generous cupful of hot pineapple juice. Place on the fire and stir until the mixture begins to boil. Boil 10 minutes and then add ¼ teaspoonful of salt and a tablespoonful of butter, and serve with the pudding.—*Maria Parloa.*

**PINEAPPLE SHERBET**—Strain 1 can grated Hawaiian pineapple and add ½ cupful of sugar to the solid fruit. Let this cook slowly for ½ hour, then chill. Boil 3 cupfuls of water and 1½ cupfuls sugar together for 15 minutes, then cool. To this cold syrup add the juice from the can of pineapple and the juice of 3 lemons. Turn this into freezer and pack with salt and ice, using about 5 cupfuls coarse salt and enough finely pounded ice to pack the freezer solidly. Turn the freezer slowly for the first 10 minutes, then rapidly, until the mixture is frozen—about 10 minutes more. Now wipe the salt from the cover of the freezer and remove. Take out the beater, scraping off all the sherbet. Add the cooked pineapple and beat well. Cover and let stand half an hour or more. Serve in sherbet glasses. This sherbet will be light, creamy and white, and of delicious flavor and fine texture.—*Maria Parloa.*

**FRUIT PUNCH**—Pour 2 qts. boiling water on 2 teaspoonfuls tea and let it steep for 5 minutes, then strain into a large bowl. Add 2 cupfuls sugar and 1 tumbler lemon juice. When cold add the juice from a can of Hawaiian sliced pineapple and the slices

of pineapple cut in fine pieces. Put a large piece of ice in the punch bowl and pour the punch over it. Be sure and cut the pineapple with a silver-plated knife, as steel gives it a metallic taste.—*Maria Parloa.*



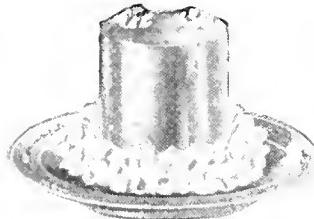
*"Just as  
it comes  
from the can."*

**FRUIT TART**—Line a deep pie dish with either puff or short pastry and bake a delicate yellow. A half hour before serving fill with canned Hawaiian Pineapple, grated, crushed or sliced. Pour over a thick boiled custard seasoned delicately with vanilla and place where it will chill. A meringue can be placed on top, or pastry stars, baked at the same time as the lining, make a dainty and novel finish.—*Anna W. Morrison.*

# *Recipes by Lilian Dynevor Rice*

*in the Housewife*

**PINEAPPLE AND CREAM CHEESE SALAD** — Use the pale green heart leaves of lettuce, arranging a ring of these on individual salad plates. On each ring put a whole slice of canned Hawaiian pineapple drained and slit across with a sharp knife so that it can be easily divided by the salad fork yet does not show the cutting until eaten. Rub a fresh cream cheese through a ricer or colander on the pineapple so that it stands up in light delicate flakes, then with a teaspoon gently put in the hole of the pineapple guava or currant jelly. Finish by sprinkling with a French dressing in which lemon juice is used instead of vinegar. The combined flavors of the dressing, pineapple, tart jelly and delicate cheese are deliciously blended. Serve fingers of whole wheat bread and butter with this salad.—*Lilian Dynevor Rice.*



*Crushed or Grated Hawaiian Pineapple frozen in the can.  
Served with Whipped Cream*

**ROYAL PINEAPPLE TARTS** — Dry off a pint of flour in the oven, but do not let it brown, then sift it twice with a teaspoonful of baking powder. Sift a pint of granulated sugar and beat to a smooth cream with 2/3 of a pint of butter—unsalted or with the salt washed out by kneading the butter in cold water. After the sugar and butter are creamed work in the flour and add enough ice water to make a paste that can be rolled. Beat it with the rolling pin for 10 minutes, folding it over from time to time, then roll out to 1/4-inch thickness. Cut out with a thin tumbler, dipping the edge in dry flour between cuttings. With a ring cutter make half the quantity into rings, putting one on each round, holding the two together by brushing between with white of egg. Bake until of a light brown. Add to a cupful of grated or crushed Hawaiian pineapple a teaspoonful of butter, the juice of a lemon and half a cupful of sugar and simmer until thick, then drain off the juice and let both pulp and juice cool. Fill the tart form with the chilled pulp and lay on each a ring of sliced pineapple, boil down the juice for a minute or so to make it still thicker, then glaze the pineapple slice with it and fill the hole in the center with currant or quince jelly. These are highly ornamental tarts and aside from the paste are easily made.—*Lilian Dynevor Rice.*



*Hawaiian  
Pineapple un-  
adorned is a  
delicate ap-  
petizer*

**PINEAPPLE TURNOVERS** — Make a plain pastry dough, roll thin and cut into 4-inch squares. Drain a can of crushed Hawaiian pineapple, saving the juice for sherbets and sauces. On each square put a large spoonful of pineapple, a small piece of butter and a spoonful of granulated sugar. Fold the squares into triangles, pinching the edges firmly together so that they will not come apart in the process of cooking. Fry in deep lard and serve warm, dusted with powdered sugar.—*Pictorial Review.*

**PINEAPPLE OMELETTE** — Make the ordinary 5-egg omelette and fold into it, while the omelette is still soft, a pineapple filling made from a can of crushed pineapple which has been gently cooked with a cup of sugar until the juice has been reduced. Dust thickly with sugar and brown.—*Pictorial Review.*

## *Recipes by Sarah Tyson Rorer*

**HAWAIIAN CREAM PIE**—Drain 1 can Hawaiian crushed pineapple. Beat  $\frac{1}{4}$  cup butter to a cream, add the yolks of 2 eggs, beat and gradually add  $1\frac{1}{2}$  cups sugar; when very light add the pineapple juice. Mix 2 teaspoonfuls baking powder and  $2\frac{1}{2}$  cups flour, sift twice, and add to the first mixture. Beat the whites, stir them in carefully at last and bake the mixture in square or round layer cake pans. (See illustration.) While they are baking make the CREAM—Put a pint of milk in a double boiler, add a level tablespoonful of cornstarch moistened in  $\frac{1}{4}$  cupful of cold milk. Stir and cook 5 minutes, then add the yolks of 2 eggs beaten with  $\frac{1}{4}$  cupful of sugar; cook a moment, take from the fire and beat it a little with an egg beater. Beat the whites of the eggs to a stiff froth, add 2 tablespoonfuls of powdered sugar and beat until dry. Remove the "pie" from the oven as soon as done. Remove one layer, place it on the inverted pan, heap the meringue on it, dust it heavily with powdered sugar and return it to the oven to brown. Remove the other layers, place one on a platter, put over a thick layer of the drained "crushed" pineapple, dust with powdered sugar, then another layer of pineapple and sugar and the top layer with the meringue. Pour the cream in the bottom of the dish and send to the table.—*Sarah Tyson Rorer.*

**HONOLULU SALAD**—Drain 1 can sliced Hawaiian pineapple, and put aside the juice for pudding sauce or other flavoring. Put the yolks of 2 eggs in a cold dish, and add, beating all the while, drop by drop, the olive oil, until you have a thick, smooth mayonnaise; add slowly the juice of half a lemon. Cut the pineapple into dice, squeeze over the juice of a lemon. Wash and dry a head of lettuce, arrange it neatly in the salad bowl, put the pineapple in the center, dust it lightly with salt and cayenne, and pour over the mayonnaise. Dust the top with paprika.—*Sarah Tyson Rorer.*

**PINEAPPLE JELLY; SAUCE SABAYON**—Cover  $\frac{1}{2}$  box gelatine with  $\frac{1}{2}$  pint cold water and soak a half hour. Then add to it the juice of a lemon,  $\frac{1}{4}$  lb. sugar and 1 can grated Hawaiian pineapple. Stir over the fire until boiling, remove from the fire and stand aside until cool and just creamy thick. Stir in carefully the well beaten whites of 3 eggs and turn it at once into a mold. **SAUCE SABAYON**—Heat 1 pt. milk in a double boiler. Beat the yolks of 3 eggs and  $\frac{1}{4}$  cupful sugar together, add the hot milk, return to the boiler, and stir until creamy; cool. Serve the jelly in a pudding dish with the sauce poured around. Garnish with whipped cream or serve plain.—*Sarah Tyson Rorer.*

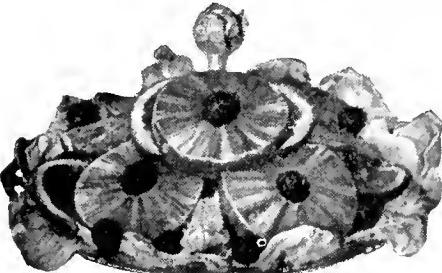
**FRUIT MAYONNAISE DRESSING FOR PINEAPPLE SALADS** — Melt 8 rounding tablespoons butter, add 1 of flour, stir until blended; then add  $\frac{1}{2}$  pint warm milk, stirring constantly until it becomes like cream; remove from the fire and add 3 beaten eggs,  $\frac{1}{2}$  cup vinegar, 3 level tablespoons sugar, 1 level teaspoon salt,  $\frac{1}{2}$  teaspoon ground mustard, a tiny bit of red pepper or  $\frac{1}{4}$  teaspoon black pepper; beat all together and keep in a cool place. When serving add  $\frac{1}{2}$  pint cream to it, thoroughly mixing together.—*Anna W. Morrison.*



*Hawaiian Cream Pie*

# Recipes by Sarah Pearson Stuart

*in The American Housekeeper*



Hawaiian Pineapple Salad

The canning of Hawaiian pineapple is a very quick and near-to-nature process. A great deal of thought and capital has been put into this work. The pineapples are brought in from the fields to the canneries in truck loads. From that time the fruit is not touched by human hands. The machines pare the pineapples, and as they are thoroughly ripe, this is a delicate operation. Then they are cored by other machines and sliced—and such slices; good, big, thick, generous ones. Then they are put in the specially made sanitary cans, and a syrup of pure granulated sugar is poured over them. The cans are quickly sealed and thoroughly sterilized. Absolutely nothing is added to the fruit except the sugar, and this

merely to safely preserve it, in fact, there is nothing that could possibly be added to improve its own delicious pureness.—*Sarah Pearson Stuart.*

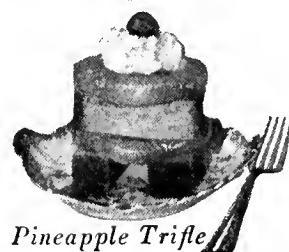
**HAWAIIAN PINEAPPLE SALAD**—For a dainty luncheon there is nothing nicer than a salad made of sliced Hawaiian pineapple. Use 1 can pineapple,  $\frac{1}{2}$  grape fruit sliced, 1 tart apple cut in small cubes, 1 head of lettuce, and garnish with 1 small bottle maraschino cherries. Serve with French dressing, or the following special DRESSING: 1 cup of the pineapple juice, the juice of  $\frac{1}{2}$  grapefruit and  $\frac{1}{4}$  cup of juice from the maraschino cherries; this makes a sweet dressing. Illustrated.—*Sarah Pearson Stuart.*

**HAWAIIAN PINEAPPLE TRIFLE**—Cut four oblong blocks of pound cake for each dish. Place two of these in bottom of dish about two inches apart. On top place one slice of Hawaiian pineapple. Then two more blocks of the cake placed in opposite direction from the first two. And again another slice of pineapple. Surmount with a teaspoonful of whipped cream and a maraschino cherry, a strawberry, or any berries in season. For individual service. Illustrated.—*Sarah Pearson Stuart.*

**CRUSHED PINEAPPLE SHERBET**—Line a sherbet glass with lady fingers, put a layer of vanilla ice cream in the bottom of the glass, then 2 tablespoonfuls of crushed Hawaiian pineapple, and top this with more vanilla cream. Surmount with cherry either fresh or candied according to season.—*Sarah Pearson Stuart.*

**HAWAIIAN PINEAPPLE MACEDOINE**—Make a smooth, oval mold of rice boiled tender, sweetened, flavored, and moistened with the juice from the pineapple can. Around this arrange the sliced pineapple cut in halves. Around the edge of the serving dish place halved peaches either fresh or canned.—*Sarah Pearson Stuart.*

Hawaiian Pineapple Is "Picked Ripe" and "Canned Right." Be sure you get Hawaiian—all good grocers sell it.



Pineapple Trifle

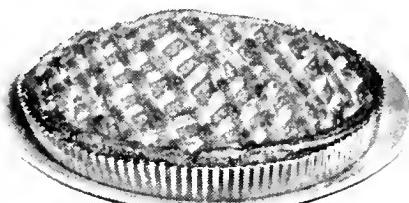
# Recipes by Emma Paddock Telford

*in The Delineator*

As a digester ripe pineapple has no equal. It is better, therefore, to serve it toward the last of the meal at breakfast, or as an accompaniment or follower of the meat course at dinner, where it assists in the digestion of the food. The old objection to the free use of pineapples—that their price was prohibitive save during three or four months of the year—no longer obtains. New canning industries enable us to enjoy some of the most delicious pineapples on earth. From the fields these are sent direct to scientifically clean American canneries, where they are packed in sanitary cans, covered with a syrup of pure granulated sugar, sterilized by steam, sealed, and made ready for shipment without the touch of human hands. The woody fibre that gives a hard core to most pineapples, save those grown under glass, is entirely lacking in those grown in a semi-tropical country where wood does not flourish, while prices are no higher than any first-grade fruit canned under sanitary conditions.—*Emma Paddock Telford.*

**PINEAPPLE PIE (with and without Meringue.)**—Line a pie plate with a good crust and fill with canned, crushed or grated Hawaiian pineapple mingled with a cupful of sugar, a tablespoonful of softened butter, the well-beaten yolks of 2 eggs and lastly the whites of 2 eggs beaten stiff and folded in. Cross strips of crust over the top. If preferred, a teaspoonful of cornstarch dissolved in a little water may be added to the pineapple with the yolks of the eggs, and the whites of the eggs reserved for meringue. After the pie is baked whip the whites of the eggs stiff with two tablespoonfuls of sugar, pile lightly on top of the pie and set in a cool oven to puff and color a golden brown. Illustrated.—*Emma Paddock Telford.*

**PINEAPPLE PANCAKES**—Make a batter of  $\frac{1}{2}$  lb. sifted flour, 3 large eggs and a cup of milk. Have ready a well-buttered sheet-iron frying pan, and pour in about 3 tablespoonfuls of the batter. As soon as brown on one side reverse and brown. Take up carefully, put on a hot service plate and cover with pineapple preserves, made from grated or crushed Hawaiian canned pineapple. Over this put a second cake, then more pineapple and so on until all the batter has been used. Cut in segments like a pie.—*Emma Paddock Telford.*



Pineapple Pie without the  
Meringue

Pineapple  
Meringue Pie



**PINEAPPLE SPONGE**—Heat 3 cups of crushed or grated Hawaiian pineapple, add  $\frac{1}{2}$  package of gelatine soaked an hour in  $\frac{1}{2}$  cup of cold water, take from the fire and turn into a dish set in a pan of chipped ice. When partly cool add well-whipped whites of 4 eggs and beat until the entire mixture is spongy and thickened. Pour into a mold and set away to harden. Serve with whipped and sweetened cream or a soft custard made from the yolks of 4 eggs, 1 qt. milk and 4 tablespoonfuls of sugar.—*Emma Paddock Telford.*

## *Recipes by Virginia Terhune Van de Water*

**PINEAPPLE TAPIOCA**—Cover a cup of pearl tapioca with cold water and soak for 6 or 8 hours. Turn into a porcelain-lined saucepan, add a very little water and boil until clear. Drain the liquor from a can of crushed Hawaiian pineapple. Add to the boiled tapioca  $\frac{1}{2}$  cupful granulated sugar and, when this is dissolved, beat in the pineapple. When cool, turn into a mold and set on the ice until chilled. Serve on slices of Hawaiian pineapple with sugar and cream or with the sweet pineapple liquor. (Illustrated on page 17.)—*Virginia Terhune Van de Water*.

**PINEAPPLE MOUSSE**—For this dish use the grated canned pineapple. Soak  $\frac{1}{2}$  box gelatine in a gill of cold water. Beat 4 eggs—the yolks and whites separate—very light. Put the soaked gelatine into a double-boiler, add a gill of boiling water and when the gelatine is dissolved add 1 lb. granulated sugar. As soon as this is melted stir in the juice of a lemon and take from the fire. Beat the grated and drained pineapple gradually into the egg-yolks and add—also gradually—the gelatine. Set the bowl containing these ingredients into an outer vessel of crushed ice, and beat in by the great spoonful the egg whites. When well-blended, and the mixture begins to stiffen, add a pint of whipped cream and beat 4 or 5 minutes longer. Turn into a freezer and freeze. Serve in tall glasses with a maraschino cherry on the top of each. (Illustrated on page 12.)—*Virginia Terhune Van de Water*.

**BAKED APPLES**—Pare and core the apples. Fill the centers with grated Hawaiian pineapple to which has been added a little butter melted and some sultana raisins. Put the apples in a pan with a little water to which has been added a teaspoonful of lemon juice and bake until tender, but they should not lose their shape. Baste frequently, remove from the oven and sprinkle with granulated sugar to which has been added a little cinnamon.—*Helen Louise Johnson*.

**PINEAPPLE PUDDING SAUCE**—Beat the whites of 4 eggs to a stiff dry froth with 2 tablespoonfuls of powdered sugar. Add 2 cupfuls of grated Hawaiian pineapple, beat the mixture well, and serve.—*Helen Louise Johnson*.

**PINEAPPLE JELLY WITH WAFERS**—Cut sliced pineapple (Canned Hawaiian) into small pieces, put it into a saucepan with the juice and 3 cupfuls of water, simmer for half an hour. Strain into another saucepan, add another cupful of water, 3 tablespoonfuls of powdered gelatine, 2 of sugar, rind and juice of a lemon, crushed shells and beaten whites of 2 eggs. Keep hot for twenty minutes without boiling, then strain and when nearly cold line a square mold with some of it. Decorate with four sugar wafers, setting them with a little of the jelly, then fill up mold with the rest of the jelly. Set away in a cool place. Turn out carefully, decorate with wafers and serve with the grated pineapple. Illustrated.—*Marion Harris Neil*.



Pineapple Jelly  
with Wafers

*(Continued from Page 4)*

mutilated contents. Remove enough of the label to expose the seam on the side of the can; lay the can on its side and insert the opener (Fig. 1) right next to the seam and close to the top; then hold the can firmly on the table in an upright position (Fig. 2) and work the opener away from the seam until you have cut entirely round the can;

Fig. 1

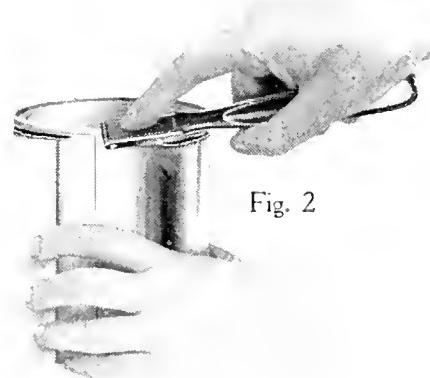
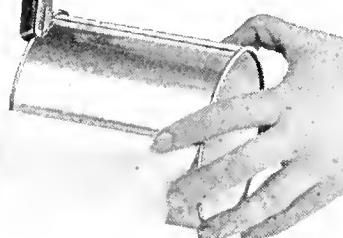


Fig. 2

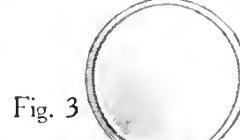


Fig. 3



Fig. 4

In serving Sliced Hawaiian Canned Pineapple, do not forget that the fragrance of the perfectly ripened fruit is imprisoned in the hermetically sealed can, that all fragrance is more or less volatile, and therefore, the quicker you can serve after opening the can, the more exquisite will be the aroma added to the delicious flavor. It is needless to say that no fruit should be left in the can after the can has been opened; also it should be kept in a covered dish while awaiting use.

HAWAIIAN PINEAPPLE PACKERS' ASSOCIATION  
Honolulu, Hawaii



now you can turn back the entire top (Fig. 3) and carefully pour out the fruit without breaking a single one of the tender slices (Fig. 4).







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